

Tomato and Bocconcini Snack



This recipe is perfect for snacking and even for serving as an appetizer or starter! Bocconcini is a soft, fresh cheese that is typically unsalted and lower in fat than some firm cheeses.

Preparation 5 min

Cooking 0 min

Servings 3

Nutrition Facts (per serving)

Calories 245

Fat 18

Carbohydrates 8

Fibre 1

Protein 14

Sodium 60

Ingredients

- 350 g (20 units) cherry tomatoes
- 1 - 200 g jar (18 units) cocktail bocconcini cheese
- 18 fresh basil leaves
- Olive oil
- Balsamic vinegar
- Salt and pepper to taste

Preparation

For Skewers

1. Prick a whole tomato on the toothpick, then insert the basil leaf and finish with the bocconcini ball.
2. Repeat the steps with the other toothpicks for the number of skewers you want.
3. Serve on a plate with olive oil, balsamic vinegar and sprinkle with salt and pepper.

For a Salad

1. Cut the tomatoes and bocconcini in half.
2. Chop the basil leaves and mix in a bowl.
3. Add a drizzle of oil and vinegar, sprinkle with salt and pepper and serve chilled.

Notes

Can be stored 3-5 days in an airtight container in the refrigerator.



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